



# 菜谱

秀才

THE SCHOLAR  
CHINESE RESTAURANT



# 明火烧烤

## BARBECUE AND ROAST

驰名中外北京片皮鸭

任选北京鸭二道烹调法

二道鸭件

姜葱爆鸭件

菜片包鸭菰

鸭丝伊面

雪菜鸭丝焖米粉

Peking Duck (2 Courses)

- Crispy Skin served with Spring Onion and Pancake

- Second Course

Choice of cooking method (Select One):

Chopped Duck

Stir-fried Duck with Ginger and Spring Onion

Pan-fried Minced Duck served with Lettuce Wrap

Stewed Ee-Fu Noodles with Shredded Duck

Stewed Bee Hoon with Shredded Duck and Pickled Cabbage

Peking Duck

Half  
\$40

Whole  
\$72

乳猪全体

\*Whole Barbecued Suckling Pig

\$338

豉油鸡

Soy Sauce Chicken

Small  
\$14

Half  
\$21

Whole  
\$42

烧烤药材鸭

Herbal Roast Duck

\$18

\$28

\$56

蜜汁叉烧

Honey Glazed Pork

Small  
\$16

Medium  
\$24

Large  
\$32

脆皮烧肉

Roast Pork Cubes

\$18

\$27

\$36

海蜇醉鸡卷

Marinated Jellyfish with Drunken Chicken Rolls

\$18

\$27

\$36

烤味双拼

Twin Barbecue Meat Combination

\$24

\$36

\$48

\*One day advance order is required.



*Tempura Eggplant  
with Chicken Floss*

## COLD CUTS AND APPETISER

## 冷开 盘味 小品

酥炸生蚝松露酱沙律	Crispy Breaded Oyster and with Ice Plant Salad and Truffle Dressing	\$16 Per person		
酥炸海鲜饼	Crispy Seafood Pancake	\$26 Per order		
剉椒秋葵	Okra with Fermented Chilli	Small \$14	Medium \$21	Large \$28
咸蛋金沙莲藕片	Crispy Lotus Root with Salted Egg	\$14	\$21	\$28
醉鸡卷	Chilled Drunken Chicken Roll	\$16	\$24	\$32
肉松炸茄子	Tempura Eggplant with Chicken Floss	\$16	\$24	\$32
蹄香炸虾枣	Prawn Ngoh Hiang	\$16	\$24	\$32
冰梅海蜇	Marinated Jellyfish with Plum Sauce	\$16	\$24	\$32
松露芝麻酱冰菜脆鱼皮	Ice Plant Salad with Crispy Fish Skin and Black Truffle Sesame Sauce	\$18	\$27	\$36
罗惹苏东仔	Crispy Baby Squid in Homemade Rojak Sauce	\$18	\$27	\$36
香罗蜜炸带子	Fried Stuffed Chempedak with Scallops	\$20	\$30	\$40





*Hokkien Fish Maw Soup*

## 汤 SOUP

## 羹羹羹

		Per person	Small	Medium	Large
十头鲍鱼野菌炖浓鸡汤	Double-boiled Chicken Soup with 10-head Abalone and Assorted Wild Mushrooms	\$20			
红烧鲍鱼丝海味羹	Braised Shredded Abalone Soup with Sea Treasures and Fish Roe	\$30			
老火例汤	Double-boiled Soup of The Day	\$7	\$18	\$27	\$36
四川海鲜酸辣汤	Sichuan Hot and Sour Soup	\$7	\$18	\$27	\$36
八宝冬瓜汤	Double-boiled Winter Melon Soup with Assorted Diced Seafood	\$8	\$20	\$30	\$40
蟹肉粟米羹	Crab Meat Soup with Sweet Corn	\$8	\$20	\$30	\$40
鸡粒粟米羹	Diced Chicken with Sweet Corn Soup	\$8	\$20	\$30	\$40
福建蟹肉鱼鳔羹	Hokkien Fish Maw Soup	\$12	\$32	\$48	\$64
黄焖鱼子海味羹	Sea Treasures with Fish Roe in Yellow Broth	\$14	\$36	\$54	\$72
玉露银湖燕窝羹	Braised Bird's Nest with Crab Meat	\$38	\$190	\$270	\$380





*Braised 3-head Candy Heart Abalone  
with Duck Web*

## ABALONE AND DRIED SEAFOOD

## 鲍海 鱼味 篇

六头鲍鱼扣翡翠豆腐	Braised 6-head Abalone with Homemade Bean Curd	\$25 Per person		
六头鲍鱼扣鸭掌	Braised 6-head Abalone with Duck Web	\$25 Per person		
三头鲍鱼扣海参	Braised 3-head Abalone with Sea Cucumber	\$48 Per person		
黄焖三头糖心鲍鱼鸭掌	Braised 3-head Candy Heart Abalone with Duck Web	\$48 Per person		
海参烩鱼鳔	Braised Fish Maw with Sea Cucumber	Small \$48	Medium \$72	Large \$96
冬菇十头鲍鱼	Braised 10-head Abalone with Mushrooms and Garden Greens	\$50	\$75	\$100
包罗万有一品窝	Braised Supreme Dried Sea Treasures with Abalone and Garden Greens	\$76	\$114	\$152





*Steamed Soon Hock with Soy Sauce*

# 游水海鲜类

## 「鱼」

### LIVE SEAFOOD [ FISH ]

金目鲈	Sea Bass	\$6	Per 100gm
巴丁鱼	Patin Fish	\$8.50	Per 100gm
老虎班	Tiger Garoupa	\$14	Per 100gm
笋壳	Soon Hock	\$14	Per 100gm
红斑	Red Garoupa	Seasonal Price	
鲜鱼制法	Choice of cooking method (Select One):		

糖醋	Deep-fried with Sweet and Sour Sauce
清蒸/油浸	Steamed or Fried with Soy Sauce
潮州式蒸	Steamed Teochew-style
豆酥蒸	Steamed with Soy Bean Crumbs
泰式炸	Deep-fried with Thai Chilli Sauce
椒仔蒜茸树子蒸	Steamed with Pickled Cordia Seeds and Garlic Sauce
菜脯蒸	Steamed with Preserved Vegetables





Poached Prawns

## LIVE SEAFOOD [ PRAWN AND LOBSTER ]

## 「龙虾与虾」 游水海鲜类

虾	Prawn	\$8	Per 100gm
任选虾烹调法	Choice of cooking method (Select One):		
	黄酒当归党参枸杞	Poached with Chinese Herbs and Wine	
	金银蒜粉丝蒸开边虾	Steamed with Glass Noodles in Garlic Sauce	
	七味椒盐虾	Stir-fried with Salt and Pepper	
	白灼虾	Poached	
龙虾	Lobster	\$60	Per order (450 - 500gm)
任选龙虾烹调法	Choice of cooking method (Select One):		
	杏仁芥末炸龙虾	Wok-fried with Wasabi Mayonnaise	
	咸蛋炒龙虾	Wok-fried with Salted Egg Yolk	
	XO 龙虾焖伊面	Stewed with Ee-Fu Noodles in XO Sauce	





*Wok-fried Scallops with  
Creamy Pumpkin Butter Sauce*

## 海产篇 SEAFOOD

黄椒酱炸雪鱼	Crispy Cod Fillet with Yellow Pepper Sauce	\$22	Per person		
云耳菜脯蒸鲈鱼柳	Steamed Halibut Fillet with Black Fungus and Preserved Vegetables	\$36	Per order (250gm)		
清蒸雪鱼扒	Steamed Cod Fish Steak with Soy Sauce	\$40	Per order (200gm)		
麦香脆虾球	Cereal De-shelled Prawns	Small \$26	Medium \$39	Large \$52	
杏仁芥末虾球	De-shelled Prawns with Wasabi Mayonnaise	\$26	\$39	\$52	
咸蛋虾球	De-shelled Prawns with Salted Egg Yolk	\$26	\$39	\$52	
泰式炸软壳蟹	Thai-style Tempura Soft Shell Crab with Mango Sauce	\$28	\$42	\$56	
红烧虾仁烩豆腐	Stewed Bean Curd with Shrimps	\$28	\$42	\$56	
豉汁爆海班片	Sautéed Garoupa Fillet with Black Salted Bean Sauce	\$32	\$48	\$64	
松露酱爆海班片	Sautéed Garoupa Fillet with Honey Beans and Truffle Sauce	\$32	\$48	\$64	
姜葱海班片	Wok-fried Garoupa Fillet with Ginger and Spring Onion	\$32	\$48	\$64	
金瓜奶皇带子	Wok-fried Scallops with Creamy Pumpkin Butter Sauce	\$32	\$48	\$64	
XO 酱翡翠带子	Sautéed Scallops in XO Chilli Sauce	\$32	\$48	\$64	
脆辣椒爆三鲜	Sliced Fish with Prawns and Scallops in Crispy Chilli Sauce	\$36	\$54	\$72	





*Cantonese-style Roast Chicken*

## POULTRY AND MEAT

## 禽肉篇

		Half	Whole
广东脆皮鸡	Cantonese-style Roast Chicken	\$19	\$38
泰式香芒脆皮鸡	Mango Roast Chicken with Thai Sauce	\$21	\$42
台式三杯鸡煲	Taiwanese-style Stewed Chicken	Small \$18	Medium \$27 Large \$36
咸蛋金沙鸡球	Salted Egg Yolk Chicken	\$18	\$27 \$36
鱼鳔鸭掌翅	Braised Duck Web with Fish Maw	\$18	\$27 \$36
蜜汁爆米鸡中翅	Honey Chicken Mid Wings with Popcorn	\$18	\$27 \$36
咖啡排骨	Coffee Pork Ribs	\$20	\$30 \$40
豉汁苦瓜排骨	Braised Pork Ribs with Bitter Gourd in Black Bean Sauce	\$20	\$30 \$40
咕嚕黑豚肉	Sweet and Sour Kurobuta Pork	\$26	\$39 \$52
松露酱爆黑豚肉	Kurobuta Pork with Truffle Sauce	\$26	\$39 \$52
黑椒牛仔粒	Black Pepper Beef Tenderloin Cubes	\$32	\$48 \$64





*Stir-fried Kailan with Preserved Meat and Chinese Sausage*

## 蔬菜及豆腐 VEGETABLES AND BEAN CURD

		Small	Medium	Large
清炒各类时蔬	Sautéed Seasonal Vegetables	\$14	\$21	\$28
马来风光	Sambal Kang Kong	\$14	\$21	\$28
银鱼仔蒜茸油麦菜	Stir-fried Romaine Lettuce with Silver Fish and Garlic	\$16	\$24	\$32
干煸四季豆	Stir-fried French Bean with Minced Pork	\$16	\$24	\$32
菜脯炒四季豆	Stir-fried French Bean with Preserved Radish	\$16	\$24	\$32
菜香肉酱炒港芥兰	Stir-fried Kailan with Preserved Vegetable in Minced Meat Sauce	\$16	\$24	\$32
腊味炒港芥兰	Stir-fried Kailan with Preserved Meat and Chinese Sausage	\$16	\$24	\$32
园景四宝 (茄子,秋葵,露笋,四季豆)	Stir-fried Garden Greens Eggplant, Okra, Asparagus and French Bean	\$16	\$24	\$32
三蛋浸苋菜	Poached Local Spinach with Assorted Eggs	\$16	\$24	\$32
甘榜滑蛋炒凉瓜	Stir-fried Bitter Gourd with Scrambled Eggs	\$18	\$27	\$36
瑶柱松菇翡翠豆腐	Braised Homemade Jade Bean Curd with Dried Scallops and Bunapi Mushrooms	\$20	\$30	\$40
蟹肉鲜菇扒哇哇菜	Stewed Baby Cabbage with Crab Meat and Straw Mushroom	\$24	\$36	\$48
蟹肉鲜菇扒西兰花	Stewed Broccoli with Crab Meat and Straw Mushroom	\$24	\$36	\$48





*Sweet and Sour Impossible  
Vegan Meat Balls*

## VEGETARIAN

## 健康素食菜

		Per person <b>\$7</b>	Small	Medium	Large
素饺汤	Vegetarian Dumpling Soup	<b>\$7</b>			
菠菜豆腐羹	Spinach and Bean Curd Soup	<b>\$7</b>			
芦荟粟米羹	Sweet Corn Soup with Aloe Vera	<b>\$7</b>	<b>\$18</b>	<b>\$27</b>	<b>\$36</b>
脆皮手工春卷	Vegetarian Handmade Spring Roll		<b>\$14</b>	<b>\$21</b>	<b>\$28</b>
毛豆鲜菇菜粒素炒饭	Fried Rice with Assorted Mushrooms, Edamame and Vegetables		<b>\$14</b>	<b>\$21</b>	<b>\$28</b>
川式炸素菌条	Deep-fried Chinese Mushrooms coated with Honey Sauce		<b>\$14</b>	<b>\$21</b>	<b>\$28</b>
油泡素虾西芹	Stir-fried Mock Prawns with Capsicum and Celery		<b>\$16</b>	<b>\$24</b>	<b>\$32</b>
露影仙霞	Braised Asparagus with Mushrooms and Fungus		<b>\$16</b>	<b>\$24</b>	<b>\$32</b>
菜脯蒸山水豆腐	Steamed Tofu with Preserved Vegetable in Supreme Soy Sauce		<b>\$16</b>	<b>\$24</b>	<b>\$32</b>
松仁子伴水芹香	Sautéed Celery with Pine Nuts and Lotus Root		<b>\$16</b>	<b>\$24</b>	<b>\$32</b>
糖醋素肉球	Sweet and Sour Vegan Meat Balls		<b>\$20</b>	<b>\$30</b>	<b>\$40</b>
野菌素肉球焖豆腐	Braised Bean Curd with Vegan Meat Balls and Assorted Mushrooms		<b>\$20</b>	<b>\$30</b>	<b>\$40</b>
野菌素肉碎上海拉面	Stewed Wild Mushrooms and Vegan Minced Meat with Shanghai Ramen		<b>\$20</b>	<b>\$30</b>	<b>\$40</b>
榄菜芥兰干炒河粉	Fried Hor Fun with Kai Lan and Preserved Vegetable		<b>\$20</b>	<b>\$30</b>	<b>\$40</b>





Yangzhou Fried Rice

## 饭及面类 RICE AND NOODLES

		Small	Medium	Large
干烧伊面	Stewed Ee-Fu Noodles	<b>\$14</b>	<b>\$21</b>	<b>\$28</b>
海鲜炒面线	Fried Seafood Mee Sua	<b>\$16</b>	<b>\$24</b>	<b>\$32</b>
扬州炒饭	Yangzhou Fried Rice	<b>\$16</b>	<b>\$24</b>	<b>\$32</b>
海鲜鸳鸯河粉	Stewed Seafood Hor Fun	<b>\$18</b>	<b>\$27</b>	<b>\$36</b>
干炒牛河	Sliced Beef Tenderloin Hor Fun	<b>\$18</b>	<b>\$27</b>	<b>\$36</b>
海班片河粉	Sliced Garoupa Fillet Hor Fun	<b>\$18</b>	<b>\$27</b>	<b>\$36</b>
蟹肉银鱼仔炒饭	Fried Rice with Crab Meat and Crispy Silver Fish	<b>\$18</b>	<b>\$27</b>	<b>\$36</b>
干炒黑豚肉河粉	Stir-fried Kurobuta Pork Hor Fun	<b>\$20</b>	<b>\$30</b>	<b>\$40</b>
大澳焖米粉	Stewed Tai-Ao Bee Hoon	<b>\$20</b>	<b>\$30</b>	<b>\$40</b>
开边大头虾煎生面	Crispy Egg Noodles with Halved King Prawn	<b>\$28</b>	<b>\$42</b>	<b>\$56</b>
白饭	Steamed Rice		<b>\$1.50</b>	Per bowl





*Mango Sago with Pomelo  
and Mango Ice Cream*

## SWEET HARMONY

## 甜言蜜语

		Per order
红豆冻豆花	Chilled Soy Bean Curd with Red Bean	\$6
西米粒芋泥	Hot Yam Purée with Sago	\$6
灵芝龟龄膏	Mint Herbal Jelly	\$6
香芒布丁	Chilled Mango Pudding	\$6
青柠香茅冻	Chilled Lemongrass Jelly with Lime Sorbet	\$6
红莲桃胶雪燕露	Double-boiled Snow Nest with Peach Gum, Red Dates and Lotus Seeds	\$6
雪燕杏仁茶	Hot Almond Cream with Snow Nest	\$7
雪糕杨枝甘露	Mango Sago with Pomelo and Mango Ice Cream	\$7
擂沙汤丸	Rice Dumpling with Peanut	\$12
豆沙窝饼	Crispy Red Bean Pancake	\$16